THE GENESEE FARMER.

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THE GENESEE FARMER.

SATURDAY, AUGUST 1, 1835.

To our Subscribers.

It is a source of much gratification to the Publisher of the Farmer to have it in his power to tender his grateful acknowledgments to so large a number of his subscribers for the prompt manner in which they have paid their subscriptions; and he believes there are few papers which have so large a portion of punctual subscribers as the Genesee Farmer, for evidence of which he refers to the published lists of payments. There is, however, a large number of names on our book, who have not as yet expressed by their acts their belief that "the laborer is worthy of his hire," and who seem to need a hint to induce them go and do as those have, whose names appear in our list of payments. Some of them are indebted from the commencement of the paper, and many for two or three years; and to them we appeal for that justice which they would wish extended to themselves were they in our situation. We believe there are but few on our list, who cannot pay as well one time as another; and that their neglect to do it arises more from carelessness than inability, and we trust that this notice will be sufficient to induce them to forward, which they can do by mail, the small sums they may be indebted for this paper.

During the last year, we have sustained losses to a considerable amount by subscribers moving off to Michigan or other places, without either paying their bills, or giving us notice to discontinue their papers. Others have declined taking their papers from the post office without settling their bills, and left us "to whistle for our pay." As we have no way to collect such debts, we have come to the determination to publish the names of all such subscribers, that the public and other editors may be on their guard against men who cheat the printer. We give a few names this week, and shall continue the "Black List" as occasion requires.

Culture of Silk.

Those of our readers in this vicinity, who are thinking of entering into the Silk business, would do well to pay a visit to the *Cocoonery* of Mr. JAMES HOUGHTON, at North Rochester, where they may see nearly a hundred thousand Silk Worms feeding and winding their cocoons. Though we knew Mr. Houghton was making preparations to enter somewhat largely into the culture of silk, we were not aware, until we recently witnessed the operations of his worms, that he was prepared the present season to feed such a number. They are fed on rough tables, covered over with papers, in an unfinished chamber. Mr. H. informs us that it is his intention to reel the silk in his family instead of disposing of the cocoons. He is much pleased with the success that has thus far attended his efforts, and has do doubt of overcoming easily every impediment he may meet with in this new business. Those who wish to visit his *cocoonery*, may be assured of a welcome reception, and a willingness on his part to communicate every information in relation to the business which may be of service to new beginners.

We were pleased to see on his table, beside his files of the GENESEE FARMER, the SILK CULTURIST, published at Hartford, and the SILK WORM, published at Albany, as it gave evidence of his enterprise and his determination to avail himself of all the information he could procure from others to aid him in his business. If farmers generally would thus appropriate to their own use the information they might obtain from the periodicals devoted to their interest, we cannot but believe that they would find their labors not only more pleasant, but more profitable also.

Large Oats.

MR. TUCKER—I send you herewith a specimen of a new kind of Oats, the seed of which I procured from Ohio last season. I believe it to be a variety well worthy of the attention of our farmers. Respectfully yours, &c.

E. Bloomfield, July 26, 1835. M. ADAMS.

☞The Oats above alluded to may be seen at this office. They are very large and heavy, and we regret that Mr. Adams could not have furnished the name of the variety.

On Hoven Cattle.

Some difference of opinion has been expressed in regard to the best method of treating hoven cattle. Our correspondent D. LONGSTRETH, has been successful in five or six cases, without having ever failed (p. 106); and P. ELLIS, a practical man of great experience, says (p. 57), "You may *fearlessly* plunge your knife in the *left* side. Some farmers know this; they should teach it to their hired men and boys—all should know it from the least to the greatest."

We make no objections to the other modes of treating this disease; but we particularly recommend STABBING, because long experience has shown it to be perfectly *safe;* and because the pain is immediately relieved. When an equal number of well attested cases, are produced in favor of the efficacy of the other methods without any failures, we shall not hesitate to recommend them.

We are not disposed to inquire very largely into the reasoning faculties of brutes; but we must take the liberty to say that ADDISON's paper on Instinct, though excellent on many points, could not be admitted as a whole among Naturalists of the present day. He was trammeled with scruples which we think no Christian need adopt, or give himself any trouble about. The following is a sample of that great writer's logic: "The hen that has all this seeming ingenuity [of taking care of her eggs], considered in other respects, is without the least glimmering of thought or common sense. *She mistakes a piece of chalk for an egg*, and sits upon it in the same manner." Now it must appear by a parity of reasoning that those who take counterfeit notes or coin, are "without the least glimmering of thought or common sense;" and those who buy or grate wooden nutmegs are no better. We have no faith however, in any such deductions: *Wise men* as well as *hens*, may be sometimes deceived.

Bees, Silk, &c.

The following is an extract of a letter from a subscriber in Onondaga county. We shall be pleased to receive information from any of our readers on either of the subjects alluded to.

"I commenced keeping bees last spring on the plan of ULMUS, in a long box, &c., but they have sent out swarms as usual, although there is room enough at home. I wish I could find some certain way of managing them, other than in separate hives.

I intend also to commence keeping the silk worm on a small scale next spring, and learn as I proceed. The Morus multicaulis will not endure the winter here. Peach trees are killed, and a large flourishing Isabella vine in my garden is nearly dead, from the effects of the past winter.

"I had hoped to see in the Genesee Farmer some directions in detail for making sugar from potatoes and from beets."

Duration of Vitality in Trees.

From the Gardener's Magazine, we copy the following paragraph from a correspondent (W. S. B.) We present it as another proof that trees do *not* die of old age. Our readers by turning to our first volume at pages 81, 113, 228, 245, 372, and 377, may find the subject further elucidated.

"The common Ash tree of great age, in a decaying state, *has had its youth renewed*, and become covered with fine foliage at Testwood near Southampton, the seat of W. Sturges Bourne, Esq. which seems to favor Professor De Candolle's theory of the perpetuity of vitality in dicotyledonous trees. The branches were cut in close to the trunk, or to the larger branches, and the rest was left to nature. The same plan applied to some old apple trees was not attended with the same good effect."

Ornamental Plants.

In Loudon's "Gardener's Magazine for June 1835," we find the following notices of ornamental plants, as "supplementary to the latest edition of the *Encyclopædia of Plants*, and of the *Hortus Britannicus*."

Genista ephedroides.

A deciduous shrub, four feet high, with yellow flowers which appear in summer. He remarks, "From Sardinia; hardy in Britain; pleasing in its blossoms; and so peculiar in its branches, that the inventor of the specific name has deemed them comparable to the branches of the Ephedræ."

Orobus atropurpureus.

A hardy perennial, one foot high, flowering in spring, and a native of the Southern Parts of Europe. The account is taken from Edward's Botanical Register. "A pleasing species in its erect stems, narrow slender leaves, and pedunculated cluster of flowers whose corollas are of a rosy-purple color."

Rhododendron venustum.

From Sweet's British Flower Garden. "An

exceedingly showy and interesting plant, raised by Mr. William Smith, near Kingston, Surrey, in 1829, from seeds of *R. caucasicum* that had been fertilized by pollen of *R. arboreum*. The plant was not more than eight inches high, and had two large clusters of fifteen flowers each; the corollas are represented as nearly two inches across, and are stated to be of a rich pink color, marked inside with dark red spots. The leaves are four or five inches long, two inches broad; dull green and veiny above, rusty brown beneath. *R. venustum* is quite hardy, and is easily increas- by layers."

Caprifolium hispidulum.

(Hispid-surfaced Honeysuckle.)

"Mr. Douglas discovered this species in woods in North-West America. A plant of it is in the London Horticultural Society's Garden. It is quite different from all the other honeysuckles. Its stems and branches are short, slender, and weak; and more disposed to be prostrate than to entwine; the younger portions of these, and the leaves generally are hispid with straight distant hairs; the leaves are in figure, cordate-ovate, green above, glaucous beneath. The flowers are small and nearly scentless; the corollas rose-colored and two-lipped; the stamens prominent. *In common soil it can scarcely be kept alive;* but in *peat and loam*, it grows as readily as any other hardy American plant."—(Bot. Reg.)

Seasonable Hints for August.

Although farmers will soon have completed their harvesting and haying, they will find no time for remaining inactive—a great many things, though apparently of minor importance, will need their unwearied attention. Weeds have been springing up, and their fields have in some places become much infested with them during the busy season of harvest—some are on the eve of ripening their seed—these should be destroyed immediately so far as can be done without injury to the crops. It is not yet too late for crops to be benefitted by this operation; and it will not only prove advantageous for the present year, but will by destroying the seed, save a large amount of labor in extirpating weeds in future seasons. Mulleins and thistles in pasture grounds which have been neglected, should now be destroyed without delay.

Wherever spring crops have been taken from land which is to be put in this fall with wheat, it is best to harrow the ground immediately and thoroughly. This will cause the seeds of such weeds as may be scattered over it to vegetate at once; this course is far easier, and much preferable to *ploughing* seeds under the soil; as when they are buried deep there is much less chance of their growing soon, if they do at all. The green coat of vegetation which will cover the ground in a few weeks, may then be ploughed under, and the land prepared for sowing by a thorough harrowing. If both of these operations be well done, the ground will be in as good condition as it would be by repeated ploughings.

Early attention should be given to the preparation of seed wheat. There are several ways of cleaning it of other seeds, each of which has its advantages. As chess is in general the most pernicious, it is of the first importance that seed wheat be entirely freed from it. This may be done by means of brine, made by fully saturating cold water with salt; this will be however a little too strong, and should be diluted by adding a small quantity of water, until sound and plump wheat placed in it will sink to the bottom, which will not be the case if the brine is allowed to remain at its original strength. Pour the wheat into this brine and stir it, and all the chess, and the light and imperfect grains, will rise and float on the surface and may be skimmed off. The wheat at the bottom may then be separated from the brine by pouring the whole into a large basket set over an empty barrel or tub, into which the brine flows and may be used for a second quantity of seed, and so on repeatedly. The wheat thus cleaned may be spread on a floor two or three inches thick, and air-slaked lime sifted over it and intimately mixed with it by stirring. About two quarts of lime to the bushel will be a suitable quantity. The lime assists in drying it, and has a tendency to prevent smut.

Chess may also be separated from wheat by passing it repeatedly through a good fanning mill. Or it may be done by causing the fan to revolve with twice its usual rapidity, when the current of wind will be sufficient, if it is not passed through too fast, to sweep the chess entirely away, leaving the wheat behind. But unless mills are constructed purposely for this operation, it will be necessary to remove the connecting rod from between the fan crank and the sieves, else they will be shaken too rapidly by the unusual motion of the mill; in this case therefore it will be necessary for a second person to shake them moderately with his hand. This method is more expeditious, and cleans wheat much more thoroughly than simply passing it through the fanning mill in the common way. No farmer should rest satisfied until he has cleaned his wheat so completely, that by spreading several successive handfuls on a flat board, he cannot find a single grain of chess among it.

Seed wheat may also be obtained perfectly clean by picking it in the head by the hand. This mode, though tedious, is thorough; and is particularly to be recommended where small crops are raised expressly for the purpose of improving the quality of seed.

Where there is reason to apprehend injury in crops from smut, means should be taken to prevent it by preparing the seed. It is now fully ascertained that smut is a plant of the fungus tribe, and is perpetuated in the crop through successive years by its seed adhering to the grain which is sown. Any application therefore which will destroy the vitality of the seeds of smut, without injury to that of the wheat, will answer the desired purpose. This may be effected by steeping the seed in some caustic or saline solutions. Among others, the following has been recommended. Make a mixture of quick lime and water, in the proportion of about one pound of lime to one gallon and a half of water; the water should in general be hot to assist in slaking, and the lime be added gradually and not all at once. When the water has cooled just enough for the hand to be borne in it without pain, pour it over the wheat and stir it well together.

Arthur Young performed several experiments in order to ascertain the relative efficacy of the different modes of treating seed wheat to prevent smut. He sowed a number of beds with seed as black with smut as any he ever saw; that sowed without washing had *three hundred and seventy-five* smut ears; that washed in clear water had *three hundred and twenty-five;* while that washed in lime water had but *forty three*. But that *steeped* in lime water four hours had but *twelve;* that steeped in ley twelve hours had *one;* that steeped in ley twenty-four hours had *none*, and that steeped in lime water twenty-four hours had *none*.

It is difficult however always to prevent smut by these applications where infected seed is used; it will therefore be cheaper and better where clean seed can be procured, to do so. Care should in this case be taken that it be not put in bags which have previously contained smut wheat, or else it will also become infected by the fine dust like seed which adheres to the bag.

Some farmers are in the practice of stripping the leaves from corn for fodder during this and the following month. This has always an injurious effect on the crop, as no part of a plant is more necessary for its growth, and the maturity of its seed, than the leaves. The truth of this may be easily proved by stripping alternate rows of corn in a field, and afterwards measuring the product. Where green feed is wanted, it would be far more profitable to sow corn broadcast expressly for the purpose of feeding stock in summer and autumn.

Early Fruit.

We were yesterday presented with twelve ripe Apricots, grown in the garden of Mr. L. B. Langworthy, in this city, one of which measured 6½ inches. They are the *Peach Apricot*, or *Apricot de Nancy*, from Prince's Nursery at Flushing. Considering the general backwardness of the season, this variety must be a very valuable one on account of its size and precocity.

From the Library of Agricultural and Horticultural Knowledge.

The Dairy.

PROCESS OF CHEESE MAKING.

The production of cheese embraces the following particulars:

1. The season.—2. Periods of milking, and the qualities of the milk.—3. Preparation of the rennet.—4. The choice of coloring matter.—5. The setting, breaking, and gathering of the curd.—6 Management of the cheese in the press, manner of salting, and management in the cheese-room.

1. *The Season.*—The best season for making cheese is when the cows can be fed in the pastures, from the beginning of May until the end of September. In Gloucester the season continues from April till November, May and June being the principal months.

2. *Periods of Milking and Qualities of the Milk.*—The time at which milking is performed in Cheshire, during summer, is at six o'clock, morning and evening; during winter, as soon as light, and before dark commences In Wilts and Suffolk it is begun by four in the morning, and therefore over before the heat causes the cow to become restless and uneasy. The milk should be put into pans immediately, that it may be expeditiously cooled.

The goodness of the cheese depends principally on the richness and quality of the milk. A one-meal cheese is so termed when the whole of the produce of one milking is employed, in its simple state, for the production of the cheese; but sometimes the cream, either wholly or in part, is removed from the first milking or meal, and blended with the whole produce of a second milking, and a cheese thus obtained is termed a two-meal cheese.

The operation of cheese making commences after the morning's milking is completed. To make cheese of the best quality, and in the greatest abundance, the cream should remain in the milk. Where two milkings are put together, the cream of the evening's milk is skimmed off, and

the milk put into the cheese tub, reserving some proportion to be made scalding hot; one half of which is poured into the cheese tub, among the cold milk, and the other into the pan where the cream is put; these being incorporated, the whole is poured into the cheese tub, where the morning's milk is put, warm from the cows, when the rennet is applied in the usual manner.

3. *Preparation of the Rennet.*—The stomach of all animals secretes a fluid, which is called the gastric juice, which possesses the property of converting milk into curd and whey. What is known, therefore, as rennet, is nothing more than the stomach of a calf, in which the gastric juice is presevrved by a process which we are now about to detail.

Three pints or two quarts of soft water, mixed with salt, wherein is put sweet briar, rose leaves and flowers, cinnamon, cloves, mace, and almost every spice and aromatic that can be procured, are to be put into two quarts of water, and made to boil gently, till the liquor is reduced to three pints, and care should be taken that it is not smoked. Strain it clear from the spices, &c., and when of the same temperature as milk taken from the cow, it is to be poured upon the bag or maw. A lemon may then be sliced into it, and suffered to remain a day or two; after which the whole should be strained again, and bottled for use; it will keep good for twelve months or more. It will smell like a perfume, and a small quantity of it will turn the milk, and give the cheese a pleasing flavor. If the maw be salted and dried for a week or two, near the fire, it will answer the same purpose again almost as well as before.

Throughout the whole process of preparing and preserving rennet, too much attention cannot be given to its cleanliness and sweetness, for if it be kept too long, so as to become foul or tainted, the cheese will invariably become affected by it, and will prove unfit for use. The quantity of rennet to be employed can only be ascertained by practice, but upon an average, about a third of a pint, wine measure, will be sufficient for fifty gallons of milk.

4. *Choice of Coloring Matter.*—Spanish annatto is unquestionably the best ingredient for coloring cheese, half an ounce of which is sufficient for half a hundred weight of cheese. The annatto, dipped in milk, may be rubbed on a piece of smooth stone, and then mixed with the milk in the cheese tub, previously to applying the rennet, and should be well stirred about, so as to be thoroughly diffused through the milk.

5. *The Setting, Breaking, and Gathering the Curd.*—1. The Setting of the Curd.—It is known from daily experience, that the warmer the milk is when the rennet is put to it, the sooner it will coagulate. It is equally well known, that the cooler the milk and the longer it is coagulating, the more tender and delicate the curd becomes; on the contrary, if the milk is too hot, and the coagulation takes place too rapidly, the curd proves tough and harsh. But it seems to be a fact well established, that a cheese made from milk which has been coolly and slowly coagulated, is longer before it becomes marketable, than one made from milk which has undergone deliberate coagulation; and which, being drier and of a harsher texture, sooner becomes cheese, and fit for the taster. Therefore the great art in this stage of the process lies in the degree of warmth of the milk when set; that is, when the rennet is put to it; and this can only be correctly ascertained by the use of the thermometer. According to Marshall, from 85 to 90 deg. of heat, and a period of two hours, are the fittest for coagulation. This period, however, must vary according to the season, climate, and pasture on which the cows are fed. Milk produced from poor pastures requires a higher degree of heat to effect coagulation than that obtained from richer pastures. Milk can always be brought to a proper temperature, by adding boiling water, till the thermometer indicates the requisite degree of heat for the reception of the rennet.

2. Breaking and Gathering the Curd.—The curd is at first cut or broken in various directions, with a cheese knife, to make the whey separate easily, without carrying off the richness of the curd; the broken curd is then allowed time to subside; after this, the knife is used more freely, and the unbroken curd stirred up from the bottom. The whey is then taken off with a skimming dish, the curd collected into a mass, and squeezed with the back of the skimming dish; it is then cut and pressed with the hands as hard as possible, or a weight may be applied. It is afterwards distributed into two or three pans, and broken with the hands as fine as possible, and a proper quantity of salt sprinkled over it. When it is properly broken, rubbed, and salted, a cloth is spread over the cheese vat, and the broken curd being packed into it, and covered up with the cloth, a board is laid over the vat, and a weight, heavy in proportion to the quantity, placed upon it, by which means the remaining whey is pressed out.

When the vats are large, a number of iron skewers are thrust through the sides, where, upon being withdrawn, they leave drains for the whey to run off. When that has almost ceased, so as to scarcely drop, the weight is taken off and the curd is re-broken, then placed again in the vat as before, and repeated, with a clean cloth spread over for the purpose of receiving it, while a drop of whey can be extracted.

6. *Management of Cheese in the Press, Manner of Salting, and Management in the Cheese-room.*—1. Management in the Press.—When the vat is placed in the press, and the weight put on, skewers are used frequently in the course of the day, as before described; after the vat has remained in the press for two or three hours, the cheese is taken out and put into warm or hot whey for an hour or two to harden its coat, it is next taken out and wiped dry, when it is again put into the vat and then into the press. Towards evening it is again taken out of the press, another clean dry cloth put on, then placed in the vat upside down, repeating this twice for two days, when it is finally removed.

2. Manner of Salting.—This is generally done during the pressing, by well rubbing the cheeses, each time they are taken from the vats, with salt. Large cheeses are placed into a tub where there is plenty of brine, and remain for several days, being, however, turned daily. The cheeses are then removed to the salting bench, and are carefully rubbed over daily with salt, for eight or ten days; at the expiration of which time they are washed in warm water or whey, dried with a cloth, placed on the drying bench, and finally removed to the cheese-house.

3. Management in the Cheese-room.—The processes of salting and drying being completed, the cheeses are smeared over with butter, and then deposited in the cheese-room, which should be both dry and airy. For the first eight or ten days, the cheeses should be smartly rubbed and the butter repeated. After that period, two or three times a week will be sufficient, turning them every day. To hasten the cooling and maturity of the cheese, the temperature of the room should be warm.

According to the above details, excellent cheese may be made, and although the general management in all cases is very similar, yet the difference of pasturage and slight modifications in making up the respective meals, constitute the well known varieties which are held in repute by all classes of society. Of these we shall briefly notice the most popular, pointing out such details as, by attention, will enable our readers to produce almost perfect imitations of those varieties most in consonant with their wishes.

1. *Gloucester Cheese.*—There are two kinds in the market, single and double Gloucester; the latter made from the milk and cream, the former with milk deprived of about half the cream. The single Gloucester is the less valuable, and to distinguish it from the double it is usually marked with the impression of a heart.

The following receipt for making cheese in imitation of double Gloucester, obtained for Ja's Bell, Esq. of Woodhouselees, the first premium from the Highland Society of Scotland:

"It is material to have good rennet made from calve's stomachs, properly cured, for curdling the milk.

"The milk immediately from the cows must be put through a strainer into a tub sufficiently large to hold the quantity of milk required for the cheese intended to be made.

"Put first into the milk a quantity of the finest cake annatto, which is manufactured in London for the purpose of coloring cheese. This is done by tying it in a piece of thin muslin and immersing it in the milk, shaking it till the milk is tinged to the color you wish your cheese to be.

"Pour into the milk a sufficient quantity of rennet to coagulate or curdle it, but not more, and allow it to stand till the curd is quite formed, when it may be cut or broke with a knife, and the whey taken out with a skimming dish. The curd must be made firmer by degrees, taking out the whey by pressing it with the hands into one side of the tub. This operation is a laborious exercise for two stout dairy maids.

"After this operation, the curd is cut into pieces of about an inch square, and put into a cloth; then put into a large wooden drainer. A weight (about half a hundred) must be then laid on the top of the cover, which presses the curd moderately.

"After remaining fifteen or twenty minutes, take the curd out, and cut it again into similar pieces, or rather smaller, putting it again into the drainer, and pressing it as before; take it out again in about twenty minutes, repeating the same precess as before. Take it out of the drainer, and put it into a tub or vessel, and cut it as small as bird's meat, with a knife made for the purpose, having three blades, which facilitates the operation.

"The curd is then salted with the best salt, and well mixed, as much as is considered necessary. It is then put into a cloth of thin gauze made for the purpose, and put into a chessil or cheese-mold, and then into the press, taking it out from time to time, and giving dry cloths, till by the pressing the cloths come off quite dry, which is the rule for knowing when it is enough pressed; but it is, perhaps, an advantage to have so many presses as to allow the cheese to remain two days or upwards. If the last cloth is of a finer texture, and dipped in warm water, wringing it before putting it on the cheese, will give it a finer skin.

"It has been omitted to state, that while the curd is pressing in the drainer, it ought to be set before a good fire; and also, after putting it into the chessil, it ought to be placed there for twelve or fifteen hours, with about half an hundred weight on it, previous to putting it into the cheese press.

"The cheese, after being taken out of the press, should be laid on a tolerably dry floor, or shelves, (the former perhaps preferable,) so as not to dry them hastily. They ought, in the first instance, to be turned daily, and rubbed with a dry cloth. After becoming firm, their being turned and wiped twice a week will be sufficient. It is of great use to keep flies from coming near the cheese and breeding maggots, to rub the floors or shelves with alder or bourtree leaves.

"The quantity of annatto used was one cake of about one quarter of a pound weight, to ten cheeses, from twenty to twenty-two pounds each, and the quantity of salt about eight or nine ounces.

"One hundred quarts of milk are found to make cheese of thirty pounds, or about three quarts to one pound of cheese."

(*Concluded in our next.*)

To Preserve Cheese against Mites.—Take one red pepper, and put it into a piece of fine linen, moisten it with fresh butter, and rub your cheese with it frequently; it is so pungent that no fly will touch the cheese, and it gives it a very fine color.

A new Malitia law has recently been passed in Connecticut obliging all Ministers, Doctors, and Students, between 18 and 35, to turn out and bear arms.

COMMUNICATIONS.

A Farmer's Garden.

BY HORTI CULTOR.

The tending of a kitchen garden is regarded as rather an insignificant employment, by a large portion of those who cultivate the earth on a large scale, and seldom is it resorted to by the farmer, if any *business of importance* can be found on any other part of his premises. However, he generally considers it necessary to dig, (or more generally plough,) the ground early in the spring; but the planting and subsequent dressing, are left principally to the female part of the family—to the children—or, to some chance dull day, when he can work at nothing else. Now it appears to me that such a practice implies a very erroneous estimate of the value of a vegetable garden, the tending of which I consider not only worthy the special attention of the proprietor, during his leisure hours; but it would amply repay his care and skill, if occasionally employing the most busy periods of his time. But it would require a volume to describe a mere portion of the solid advantages and enjoyments to be derived from the cultivation of a productive garden. The table is supplied with vegetables, during the different seasons, affording the most nutricious and healthy aliment. And while he surveys the festive board, crowned with the rich repast from the bounteous hand of Nature, the farmer may learn to appreciate the charming results of his light and easy toil, so conducive to health and happiness, at the same time affording a rich reward for his care, and skill, and industry.

But one principal reason why so few take any pleasure in gardening is, that they are entirely ignorant of its proper management; and they will not take the pains to inform themselves respecting a few plain principles of this interesting branch of rural economy. Having the ground prepared and seed planted, if the soil has been thoroughly manured, (as every garden ought to be,) but little skill is requisite to ensure a plentiful return for the labor bestowed, *provided the season is wet.* If weeds are kept down, the vegetables will grow. But if the summer should be dry, as is the case with a large number of them in this climate, the farmer soon perceives that his plants begin to dwindle; and while remarking the change, he anticipates the partial or total failure with regret, supposing that there is no remedy for the effects of the drouth. He therefore abandons the garden in despair, and erroneously concludes that all labor in dressing his plants under such circumstances will be thrown away. But the truth is, that this is the very period in which his labor is most needed, and in which it is most amply rewarded. For, if nature denies the requisite share of moisture from without, his only alternative is, to cherish and economise that which is already in the soil, and this may be best effected by any process that will prevent evaporation. By converting the surface of the ground into fine dust, you render it a poor conductor of heat. And hence the moisture that is continually rising in the form of vapor from the earth beneath, when it arrives at this fine covering, which is not penetrated by the heat of the sun, is diffused among the fine particles of earth, and instead of passing off rapidly, as is the case with a baked surface, it is retained a long time to nourish the roots of plants. This principle is familiarly illustrated by the simple experiment of taking a parcel of dust perfectly dry, and throwing it into a heap. In this situation it will soon become comparatively moist. Hence the practice which this fact would sugguest. The surface of the garden should never be suffered to become baked, but as soon as the moisture shall have sufficiently dried after a rain to admit of the earth being raked fine, it should be immediately moved in this way. The process will require but very little time, and it will have the double advantage of retaining the requisite degree of moisture in the earth, and at the same time effectually preventing the growth of weeds.

But there are circumstances in which vegetables may be much injured by the above mode of dressing the ground among them. Such, for instance, is the case with vines of various kinds, after they have arrived at a certain period. Beans, melons, cucumbers, &c. may be thus effected. I would say, let the ground be well dressed before the running period approaches. Let it first be put in fine order with a rake, and then covered with long straw from battens, or something equivalent. By using these means, the surface of the garden may be kept in a tolerable degree of moisture, even during a long drouth in summer, as I have known from ample experience. And, simple as the suggestions may appear to the practical gardener, I am convinced that it is principally through neglect in attending to them, that we see so few good *farmer's gardens.*

HORTI CULTOR.

Management of Bees.

BY R. HONEY.

FRIEND TUCKER—As it is more blessed to give than to receive, and oftentimes proves so to the liberal and cheerful giver, I feel willing at this time to do in some measure as I would be done by. Rather than send my whole sheet a blank, I will give a short sketch of an experiment we made last year in a bee house. In building a new house for the accommodation of a small family, on the second floor in the south gable end of the house, we partitioned off a place, say 5 or 6 feet square, for the purpose of trying an experiment on bees. As we had previously had a good deal of trouble in hiving them, we concluded it would be better to try a new mode, and so far as we have tried it, we think it will succeed. We put in two hives of last year's swarms, early in the spring, and they went to work directly, but not without some deliberation on the subject, or consultation, apparently, on the utility of supporting but one interest; and the result was, that they somehow or other imbibed the notion that they could not so well succeed to build up two separate interests, and so concluded to have all things common. Accordingly, without any unusual commotion, they immediately evacuated one hive, and all turned in and went to work together. They have now filled their hive, and commenced on the outside, top and bottom, of working and extending their comb all round their hive, in almost every direction, and if they go on as they have done, they will, no doubt, in two or three years, fill the house. No more swarming—no more trouble of hiving them. When honey is wanted, no necessity of killing the bees to get it. All we have to do is, just open the door, and break off the comb. This we think is much better than the old way of killing the whole swarm for the sake of the honey.

In watching the operations of the bee, and considering its wonderful skill, its genius, economy, and especially its *industry*, and comparing it with the sluggish nature of man, we are ready to exclaim, in the language of the poet, and especially at this season of the year:

"All nature calls for busy hands,
For this is Heaven's decree;
The beast, the bird, the insect, stands
A monitor to me;
The little busy artful bee
Works ev'ry shining hour,
And her industry I can see,
In ev'ry opening flower.

The little ant no time delays,
But will provide her store;
Go, sluggard, view her busy ways,
And waste your time no more.
O! sweet industry, crown my days,
That when I've done with time,
My works may follow me with praise,
To business more sublime."

Last spring we had eight or ten swarms in separate hives; they have now increased to about twenty. I am some at a loss to know the *best* manner of constructing a house for them. I wish that some of your correspondents would be so kind as to give a description through the medium of the Farmer as to the *best* mode or manner they know of, by experimental knowledge, of constructing a bee house, and give the particulars of the internal regulation, and arrangement of their hives, boxes, &c., together with the improvements they may have made, for I am a great lover of the honey bee, the cultivation of which, I think, has been too long neglected and undervalued by farmers in general. I am yours, &c.,

North Union, July 20, 1835. R. HONEY.

The Slug on Cherry Trees.

BY L. A. S.

I saw last summer for the *first time*, the leaves of the cherry tree destroyed by a small black animal, very much in appearance like the snail. I tried various ways to cut them off, but did not succeed. I applied soap suds—a strong wash of lime water—but without the least apparent effect. Having a new plantation of cherry trees this spring, and many of them vary choice varieties, I had again to encounter my old enemy. They commenced their depredations in great numbers—the trees of my neighbors also were attacked, quince trees as well as cherry and pear trees. I heard it suggested, that as the slug wore a slimy coat, a *dry application* would be better than a *wet one.* Accordingly, I threw over the trees, with a shingle, a quantity of dry unleached ashes, while the dew was on the leaves, and every one coated with the ashes was destroyed. My trees now appear nearly free from them—the leaves green, and I am highly gratified with the experiment. It is now three weeks since I commenced operations, and I am satisfied that this remedy is complete. It should be repeated on the trees attacked, *twice a week* for *three or four weeks*, and cannot fail of being effectual. I also applied slacked lime to some of

the trees, but the ashes are sufficient, and within the reach of every one. I hope this filthy depredator may be entirely exterminated, as the means are at hand, and very easy of application. A few minutes at each tree will do the needful.

Lockport, 7th mo. 20, 1835. L. A. S.

On Raising Orchard Grass.

BY AGRICOLA.

Friend Tucker—Having observed in the columns of the Genesee Farmer various estimates of the profits of crops raised on definite portions of land, I am induced to send for publication an account of the produce of a young orchard, (last year,) containing about an acre and a quarter of land, and about 65 thrifty young apple trees, which are just beginning to bear.

The trees are not of sufficient size to render the fruit an object of profit, but they afford a handsome addition to that used for domestic purposes, while on the other hand, they are too small to affect materially the *grass* which grows under them. This is of the species denominated *Orchard Grass*, and the following is the produce last summer, with the prices current attached at which the respective articles were sold:

Seventeen bushels of Orchard Grass seed, $2 per bushel,	$34 00
Two tons of hay, first crop, at $10 per ton,	20 00
One and a half do. 2d crop, at do	15 00
Amount,	$69 00

The following is the estimated expense of gathering the above crops, viz:

Cutting and shocking seed, one hand half a day,	$0 50
Threshing do. one hand one day,	1 00
Cutting stubble of seed, one hand, one day,	1 00
Making the same into hay and hauling,	1 50
Cutting, making, and hauling the hay of 2d crop,	2 00
The land of this farm is valued at $65 per acre. Hence the value of the portion in grass is $81,25—the interest on which at 6 per cent. is	4 87½
	$10 87½

Which deducted from the above amount, leaves for the net profit from the acre and a quarter,	$58 12½

Agricola.

Grasshoppers.

Dryden Cottage,
London District, U. C. July 18, 1835.

Sir—It would afford me much pleasure, if you or any of your valuable contributors, could give your readers any information upon a subject which has unfortunately become one of the greatest importance to all the farmers within many miles around me. I mean some account of the natural history of the grasshopper, and the best means (if there are any) of getting rid of them. All around me there is a general outcry against them. Wherever they go, "devastation marks their progress," and whole fields are destroyed by this rapacious invader. They have been in this part of the country for the last three years, and some old settlers say, that about sixteen years ago, they had a similar visitation, which continued for about three years; and that one morning the whole country were astonished and delighted, to see immense clouds of them darkening the air, and flying off towards the lake. They are now depositing their eggs, and we have every prospect of having them another year. This soil is, I'm afraid, favorable for their preservation, being very light, and in many places sandy. Many of the poor farmers must inevitably be ruined, and if they continue much longer, this part of the country will soon be depopulated. Even now it is no uncommon thing to hear a farmer calculating whether it would not be more prudent to use his seed than sow it. Can you imagine any thing more annoying to him, than to walk in a large field, in which he had had Indian corn, "that yesterday morn bloomed waving in the breeze," and now scarce a vestige of vegetation is to be seen. I had a good meadow, from which I expected to have had a large crop of hay; it is now so bad, that it will not pay the expense of cutting; and all my crops have suffered more or less. Even my potatoe tops are left bare. I put in above one hundred cabbage plants, and in about two hours there was not the slightest appearance of them. Expecting to receive some valuable information in answer to this, I remain, sir, your constant reader. Veritas.

From the New York Farmer.

Cultivation of the Ruta Baga.

Mr. Editor—As I have been in the habit of cultivating the ruta baga for several years past, formerly with but poor success, but latterly unusually good, and believing it to be one of the most valuable crops that the grower of wool or the keeper of cattle can cultivate, I beg the liberty of communicating to the public, through your paper, the result of my experiments.

I formerly have been in the practice of sowing my seed in the latter part of June, and of having the plants to grow too thick on the ground; in consequence of which, I seldom obtained at the rate of five hundred bushels per acre; the roots being but small, and the tops quite too large.

My late practice has been to sow my seed in some of the last days of May, with Robbin's patent planting machine; rows as near twenty-eight inches between as possible, planting the seed once in three or four inches; taking care, after the plants get sufficiently large, to thin them so that they may stand twelve or fourteen inches apart. In this mode of planting I have obtained from one-half acre of land 700 bushels of roots, the ground being a turf, turned under a few days previous to sowing the seed; soil, sandy loam; sowed on the ruta baga, soon after the seed came up, one bushel of plaster, broadcast.

The last season, I raised from four acres of land four thousand bushels of ruta baga, the account of which stands as follows:

	Dr.	
To use of ground,	$16 00	
" 4 days' ploughing and harrowing,	8 00	
" 40 loads barn manure,	20 00	
" 4 bushels plaster,	2 00	
" Seed,	2 00	
" 1 day's labor, planting,	75	
" 32 do. hoeing and thinning,	24 00	
" 20 do. pulling and gathering,	15 00	
	$87 75	
	Cr.	
By 4000 bushels ruta baga,	$400	
" 4 acres of tops,	24	
	$424 00	
	87 75	
Nett profit,	$336 25	

In the foregoing estimate, I have called the roots worth ten cents per bushel, a price I consider them worth to fatten cattle and sheep, and the tops six dollars per acre; a price below what I should feel willing to take for them. My custom has been, for some seasons past, to take my lambs from my ewes some time in the month of September, and put them into my ruta baga field to wean. The lambs trim the tops from the roots, which causes them to thrive as fast or faster than while taking the milk from the ewes, and prepares them for the winter better by far than any other feed which I have been in the habit of trying; and they eat the tops from the roots so clean, that it supersedes the necessity of cutting with an edged tool.

When the tops are sufficiently eaten off, the roots should be pulled out of the ground and permitted to lie in the sun until the dirt is sufficiently dry to rattle off by handling. No dirt should be permitted to go with the roots, if it can be avoided, for the dirt fills up the crevices and prevents the circulation of air, and causes the roots to heat and spoil. Two or three thousand bushels of roots may be thrown into a cellar together, if dry and clear from dirt, and preserved well; while one hundred bushels thrown in, in a moist state, together with dirt sufficient to prevent the circulation of air, will heat and spoil in a short time.

In raising seed, care should be taken that no cabbage, round turnep, or any root partaking its nature, should be permitted to blossom with or near the ruta baga, lest the different plants should amalgamate and injure the seed.

Lowville, April 13, 1835. D. T. Buck.

From the New York Farmer.

Broom Corn.

The cultivation of Broom Corn is carried on to a very great extent on some of the alluvial lands on the Connecticut river, and in small patches in many of the interior towns. The towns of Hadley and Hatfield raise large quantities, which are manufactured into brooms, and distributed throughout the country. The seed is considered of about two thirds of the value of oats, and mixed with corn, makes an excellent provender for the fattening either of swine or neat cattle. The return of seed is somewhat precarious; but often it is abundant, and will more than pay the whole expense of cultivation and preparing the crop for market. I have known a case in which 150 bushels of good seed have been obtained from an acre; and I have been assured on good authority, of a still larger yield, though this is not frequently to be expected. One thousand pounds of broom to an acre is a very good crop. It will pay well for manuring and good culture. No crop is more beautiful than the standing corn when in perfection. It frequently attains a height of 12 to 15 feet. The stalks of the plant are very long and hard, and, therefore, rather difficult to load upon a cart. They are considered as of no value but for manure. The usual practice is to table the corn, that is, to cut off the top, or tassel, as the broom is called, about two feet from the top, and bending the stalks of two rows together, lay it down until it is seasoned and fit to be carried in. The remainder of the stalks are then burnt in the spring in the field, and some little advantage is derived from the ashes. A much better way, it is thought, is, after gathering the crop, to cut the stalks and lay them lengthwise in the rows, and plough them immediately under. They will become entirely decomposed by spring. A still better mode is to carry them into the cattle and sheep yards, where they become incorporated with the manure, and make a valuable addition to the compost heap.

The seed is planted in rows, wide enough apart for the plough to pass conveniently between them, and dropped in hills about eighteen inches from each other. Four or five stalks are considered sufficient to remain in a hill—more are sometimes allowed. The cultivation and manuring is more than for Indian corn. It may be manured in the hill or by spreading, or in both ways, as you have the means of high cultivation, which this plant will bear. The stalks are not eaten by cattle, or even browsed by them; but am not certain that the leaves would not furnis

a good feed for young stock, if stripped early, when tender, and well cured, as Indian corn blades are cured at the south. What would be the effect of such mutilation upon the crop itself, and whether it would compensate for the labor, are inquiries which I am not able to answer, and in respect to which I cannot learn that any experiments have been made. As it is at present managed, the plant returns little to the ground compared with Indian corn; and the Hadley and Hatfield farmers are obliged to connect with it the fattening of beef to a considerable extent, to furnish manure for their broom corn.

It is deemed a good crop when the broom commands five cents per pound. The price has heretofore been subject to great fluctuations. At one time it was the custom for the farmer to make up his own brooms, and then to go and sell them where he could. This was bad for all parties. It brought too many competitors into the market; and often unduly depressed the price, and the buyers were obliged to put up with an inferior article. Now the manufacturing and the growing of broom are in different hands; and the farmer, as soon as his broom is ready for the market, finds a purchaser at a steady price; and the manufacturer feels that his reputation, and consequently his success, are concerned in the quality of the article which he furnishes.

It is a little remarkable, that notwithstanding the extent and importance of this product, for one manufacturer within a few miles of me makes several hundred thousands of brooms a year, in no book of agriculture in my possession can I find any account of the cultivation of this plant, not even in that excellent New England work, "The *Complete* Farmer." The Shakers for a long time almost monopolized the raising of the plant and the manufacture of brooms; and their brooms, which, like the other manufactures of this industrious community, were always of a superior quality, usually commanded a high price, generally 42 cents or more. Corn brooms are now frequently sold from eight to twent-five cents; but many of them are like Pindar's razors, "made to sell." The Shakers, however, maintain the quality of their manufacture. The handles, in an unfinished state, are furnished for a cent a piece; the wiring and the tying on are usually done by the hundred. The scraping the seed from the brush is an unpleasant business, and often very injurious to the eyes. The manufacture, where it has been carried on extensively and with ample capital, has yielded encouraging profits.

An intelligent and enterprising farmer in my neighborhood, who last year cultivated three acres and one half of broom corn in our alluvial meadows, has been kind enough to furnish me a detailed account of the expense of cultivating an acre, which may be relied on for its exactness, but in which the rate of labor is probably over estimated by the day. His broom was sold in the autumn at eight and one half cents per pound. It readily commands this spring 12½ cents; had he fortunately retained his broom until this time, the profits would have been greatly enhanced, while the expenses would, of course, have remained the same.

Account of expenses of cultivating an acre of of broom corn in Deerfield meadows, in the year 1832, by Mr. Alvah Hawkes:

One ploughing, 12th May,.....	$1,25
Holeing out, one third of a day's work,....	34
Ten loads of manure, at 75 cents.....	7,50
Putting manure in the hill,.....	2,00
Planting, one day's work,.....	1.00
Seed, 4 quarts, at 75 cents per bushel,.....	10
Hoeing, first time 3½ days,.....	3,00
do. 2d do. 3 do.....	2,50
do. 3d do. 2½ do.....	2,50
Horse and boy to plough for the season,..	1,00
Tabling and cutting 4 days,.....	4,00
Gathering, carting, and packing away,...	2,50
	$28,68

The expense of cultivating one acre is $28,75 cents, the labor being rated at one dollar per day, which is more than the actual cost, as I hired my laborers by the menth, at from six to ten dollars per month. The yield was at the rate of 991 pounds to the acre. Had all my ground been fully stocked, it would have exceeded ten hundred pounds.

The expense of scraping the brush for the seed was thirty-three cents per hundred pounds. The brush was sold at 8½ cents per pound. The crop of seed was light and poor; fifty bushels to three acres, worth 16½ cents per bushel, or $8,33 to an acre.

Summary expense of cultivation of one acre as above.....	$28,68
Scraping 1000 pounds,.....	3.30
Board of man 5 days,.....	1,07
Rent of land, say $16 per acre,.....	16,00
	$49,05
Sale of brush, 1000 lbs. at 8½ c. $85,00	
Seed upon one acre,.....8,33	
	93,33
Nett profit on one acre,.....	$44,28

The sale of the brush at 12½ cents per pound, the present price, would have enhanced the profits forty dollars, and made them $84,28. This is very remarkable, and certainaly affords ample encouragement to labor. That it can be often done is not to be expected; and yet there is nothing extraordinary in the process. The uncertainty of the seasons is something, und the fluctuations in the market prices of broom are great. The amount of crop, though large, was not more than can usually be commanded by good and generous cultivation. Many of our lands, besides the alluvial meadows, are capable of producing good crops; and the great yield of 150 bushels of seed to the acre mentioned above, with broom, of course, in proportion, was produced in one of the most rough and rocky towns in the commonwealth, and on land which owed everything to good management. I hope the length of these details may be excused. H. C.

Mandowbanks, 7th May, 1835.

From the New England Farmer.

Sources of Disease and Food for PLANTS.

A good and industrious cultivator will attend to making the most of such vegetable and animal substances as are too often suffered to waste away, and instead of becoming food for plants, are converted into poison for animals. Anything and every thing capable of decomposition, which remains above ground in that state of decay in which it smells disagreeably, is not only wasting manure, but giving out poison, and rendering the air we breathe not only noisome, but more or less pestilential. It is so ordered by a kind Providence, that sources of disease are indicated by offensive smells or effluvia, and if we will not make use of the means to counteract or annihilate the causes, we must suffer the consequences of breathing a tainted, sickly, deadly mixture of fœtid gases, instead of the pure oxygen and nitrogen, &c. which constitute the only air which is fit for the purposes of respiration.

But by what means shall we arrest, or counteract the effects of the effluvia, which emanate from animal and vegetable decomposition? We will give you prescriptions, or recipes from a certain celebrated agriculturist for this purpose:

In an excellent "*Essay on Calcareous Manures, by Edmund Ruffin*," Editor of the Farmer's Register, it is recommended to make use of *calcareous earths* as a remedy for the evils and to secure the benefits of animal and vegetable putrefaction. This writer observes that "*Calcareous earth, or carbonate of lime, is lime* combined with *carbonic acid*, [formerly called fixed air,] and may be converted into pure or quick lime by heat, and quick lime by exposure to the air, soon returns to its former state of calcareous earth. It forms marble, limestone, chalk, and shells, with very small admixture of other substances."*

"Calcareous earth has power to preserve those animal matters, which are most liable to waste, and which give to the sense of smell full evidence when they are escaping. Of this a striking example is furnished by an experiment, which was made with care and attention. The carcass of a cow, that was killed by accident in May, was laid on the surface of the earth, and covered with about seventy bushels of finely divided fossil shells and earth, (mostly silicious,) their proportions being as thirty-six of calcareons to sixty-four of silicious earth. After the rains had settled the heap, it was only six inches thick over the highest part of the carcass. The process of putrefaction was so slow, that several weeks passed before it was over, nor was it ever so violent as to throw off any effluvia that the calcareous earth did not intercept in its escape, so that no offensive smell was ever perceived. In October the whole heap was carried off and applied to one-sixth of an acre of wheat, and the effect produced far exceeded that of calcareous manure alone, which was applied at the same rate on the surrounding land. No such power as this experiment indicated, (and which I have repeated in various modes and always with the like results,) will be expected from clay.

"Quick lime is used to prevent the escape of offensive effluvia from animal matter, but its operation is entirely different from that of calcareous earth. The former effects its object by eating or decomposing the animal substance, (and nearly destroying it as manure,) before putrefaction begins. The operation of calcareous earth is to moderate and retard, but not to prevent putrefaction."*

The same able writer, in chapter xix. p. 62, recommends calcareous earth "to preserve putrescent manures, and to promote cleanliness and heath in towns." In this he states as follows:

"In the neighborhood of towns, or wherever else the carcasses of animals or any other animal substances, subject to rapid and wasteful fermentation, can be obtained in great quantity, all their enriching powers might be secured by depositing them between layers of marl, or calcareous earth in any other form. On the borders of Chowan, immense quantities of herrings are often used as manure, when purchasers cannot take off the myriads supplied by the seines. A herring is buried under each corn hill, and fine crops are made as this singular mode of manuring is extended. But whatever benefits may have been thus derived, the sense of smelling, as well as the known chemical products of the process of animal putrefaction make it certain that nine-tenths of all this rich manure, when so applied, must be wasted in the air. If those who fortunately possess this supply of animal manure would cause the fermentation to take place and be completed, mixed with and enlosed by marl, in pits of a suitable size, they would increase prodigiously both the amount and permanency of their acting animal manure, besides obtaining the benefit of the calcareous earth mixed with it."

* Page 9.

Crimson Clover.

The following notice of the *Trifolium incarnatum* is taken from the *Code of Agriculture*, and as this grass is getting into favor, it will not be unacceptable to see it so highly spoken of abroad:

"It is a subject of astonishment that this valuable plant, (*Trifolium incarnatum*,) should not have been long ago introduced into this country, and cultivated on an extensive scale. If sown in autumn, after a crop of potatoes or other roots, it produces next spring a crop fit to be cut for soiling cattle, eight days earlier than lucerne, and a fortnight before red clover. Care, however, must be taken to have good seed, and not to sow it too deep. It produces two excellent crops in one year, the first of which should be cut as soon as it comes into flower, and the second will produce a considerable quantity of seed. From its early growth in spring, when other articles for feeding stock with advantage are so difficult to be obtained, it is likely to become a valuable acquisition to British husbandry." If the clover—the seed of which is, we believe, to be had in considerable quantity of the seed merchants in this country—be sown in spring, it is considered that it will produce a full crop in Scotland in the months of

* Page 31.

July or August, and must be of great value to those on whose lands the common red clover does not succeed, or where the crop may have partially failed. It is proper to remark, that this is an annual plant, and therefore should only be employed in partial husbandry.

Visit to the Egg-Hatching Ovens

OF CAIRO.

The hatching oven consists of a suite of small square chambers, or cells, arranged on either side of a small passage, in which they open; the doorway, when there are eggs within, being closed with mats. In some of the chambers the eggs had been newly put in, and were perfectly white; in others, having already undergone many changes, they exhibited a dirty yellow color; while in several cells, the embryo having been warmed into life, had shattered its prison, and was emerging through the broken shell. Nothing is more common than the process of incubation, which, in fact, falls under the eye of every man; and the principle of the Egyptian hatching ovens, in which a heated atmosphere performs the office of the hen, is also generally understood; yet I could not behold without admiration a thick stratum of eggs, acted upon by an invisible fluid, bursting into spontaneous motion, rolling against each other, cracking, opening, and disclosing each an organized and animating being. As soon as the chickens are out of the shell, they are carefully removed into the passage, which is divided into numerous compartments by small ridges of clay; from whence, when a few days older, they are drafted off into cooler quarters. The passage, at the time of our visit, was filled with chickens, of which there must have been many thousands, not more than one day old, chirping, moving about, and nestling against each other. Stones placed at intervals, like stepping stones in a brook, enabled us to traverse the several compartments. A number of low subterranean cells, in which an equal temperature is maintained by fires of dung, communicate a sufficient heat to the hatching rooms by apertures in the floor. Few persons can endure, for any length of time, the intense heat of these ovens. We were glad to make our escape; and, on issuing into the street, after making our saucy Arab a handsome present, we found the atmosphere of Cairo, at noon, cool and refreshing. Respecting this process, many erroneous ideas are prevalent in Europe. It has been supposed that the secret, as it is termed, is known only to the inhabitants of a few villages in the Delta, who, dispersing themselves over the country in autumn, undertake the management of such eggs as are entrusted to their care; but there is no secret in the matter, and the eggs are thus hatched by the inhabitants of all parts of Egypt. In the oven we examined there were at least twenty cells, each, perhaps, containing five thousand eggs; so that, should they all take, one hundred thousand chickens would be produced in twenty-one days; or one million seven hundred thousand per annum, supposing the process to go on without intermission. Two hundred similar ovens, kept in constant operation, would therefore hatch, in the year, three hundred and forty millions of chickens!! so that were this practice introduced into England, it would very speedily reduce the price of poultry.—*John's Egypt.*

Consumption of Food in London.—The annual consumption of oxen in London, is 150,000; calves, 50,000; sheep, 700,000; lambs, 250,000; hogs and pigs, 200,000; the total value of butcher's meat consumed in the year is estimated 3,500,000*l.* There are 8,500 cargoes of fish, of 40 tons each, brought annually to Billingsgate, beside 20,000 tons by land carriage; 1,000,000 quarters of wheat; about 80,000*l.* in the value of poultry; 21,000,000 lbs. of butter; 25,000,000 lbs. of cheese; vegetables and spirits to value of 1,000,000*l.*; 2,000,000 barrels of ale and porter of 36 gallons each; 11,000,000 gallons of spirits and compounds; 65,000 pipes of wine; and 7,900,000 gallons of milk, the produce of 9,600 cows, are annually consumed.

NEW YORK MARKET.

The N. Y. Daily Advertiser of July 25, remarks: Since our last, we have received advices from Liverpool to the 16th of June: they are however unimportant. The present is usually a dull season of the year—there is, however, more business doing than common. Many leading articles have been in brisk demand. The operations in stocks particularly have been unusually great. The differences on some descriptions have been such as to cause sudden fortunes to be made and lost. The city is unusually full of merchants and strangers, many of whom are laying in their supplies for the west and south.

ASHES—Pots have gone up to 4 60, an advance of 10 cts; Pearls steady at 7 50. The market is firm. The last advices from Liverpool quoted the market better. Our stock in market is as follows:

Pots,	2000 barrels.
Pearls,	200

FLOUR—The market is in a curious state; the season of the year has now arrived when the hot weather usually turns flour, consequently old brands of May are selling 25 cents below the brands of July. All flour is however affected in price, and stands from 12 to 18 cents below the rates of last week. May brands of Western is selling at 6 75; fresh brands common at 7, and fancy at 7 12. Southern flour has not been affected quite as much. The daily operations have been as follows:

July 20—flour was very dull on Saturday, and limited sales of Western Canal at 7 18.

July 21—Limited sales of Western common brands at 7 12. and Ohio at 7.

July 22—A few small sales of Western Canal at 7. Most of the holders decline sales at less than 7 12.

July 23—Flour has declined since Saturday about 12 1-2 cts. Sales of Western at 7, and 7 25 for fancy; Georgetown and Howard st. 7 37 a 7 50.

July 24—Fresh ground Western is selling at 7 for common brands. But as this is the season when flour will become sour, brands of May have been sold at 6 75.

July 25—Flour was in a little better request yesterday, and more extensive sales of May brands Western at 6 75: fresh brands common at 7, and fancy 7 12. Sales of Richmond city 7 50; Georgetown and Howard st. 7 37 a 7 50; Alexandria 7; and N. Y. flour new wheat at 7 3-4.

GRAIN—The operations in corn have been very extensive this week, and over 20,000 bushels have been sold, at all prices from 100 to 112 1-2 cents. The prices however keep up very high, and have left off quite as good as they commenced. Northern has sold from 109 to 112 1-2 cts. Southern from 100 a 104, and Jersey 100 to 110. Several sales of Rye have been made at all prices from 100 to 110 cents. No wheat of any consequence in. The farmers are busy reaping, and very little coming in. New wheat will soon come in freely. Old sold at 137 a 150 according to quality.

HAY—The market keeps up to 80 to 85 cts. for new Hay. The crop in this vicinity has not been half an averege, and it is believed these prices will keep up.

WOOL—Common and low grade American fleeces are in good demand, and support high prices—fine fleeces continue steady at our quotations.

Black List.

We give the following as a specimen of the *Black List* which we propose to publish.

I. Wilson, Esq. Carlisle, Pa. left that place for parts unknown. Owes for G. F. $4,09.

Lyman Mattison, Auburn, owes $3,27—bill sent him by mail long since.

Dr. I. Powers "has left" Lancaster, Pa. without notice. He owes for two volumes of the Genesee Farmer, $5,00 Any information respecting the said Doctor thankfully received, as we should like to send him one more paper.

D. D. King, Venice—paper not taken from the office—owes $5,00.

List of Payments

For the Farmer from July 1, to July 31, 1835.

From July, 1835, to July, 1836.

Charles Gale.	John Outwater.
John C. Boyd.	Benjamite Weaver.
Larnnerd Torrey.	Rufus Spalding.
Rising Sun Times.	Henry Newman.
Charles Palmer.	Abram Quick.
Thomas Chandler.	Anthony M'Kee.
James Kirby.	Henry Chapin.
Charles Jones.	Simeon Peyton.
Mahlon S. Kirkbridge.	Charles Caldwell.
Darius Armstrong.	John Harlan.
R. N. Flack.	James Robertson.
Jacob Heermance.	Fred. Ripperdan.
Enos Mather.	Alexander Rarison.
Asher Freeman.	Daniel D. Brown.
John B. Ellicott.	Arthur Andrus.
John Hopkins.	J. W. Averill.
Abram Smith.	

For the Fifth Volume.

Robert Simpson.	Wm. C. Russell.
A. Callender.	Gideon Lapham.
Moses Tracey.	John D. Harty.
Smith Bryan.	Henry Smith.
Noble F. Royce.	Charles F. Johnson.
John Baker.	Ebenezer Mix.
Henry Benton.	Tabor Ward.
Isaac Durfee.	A. Schooley.
C. S. Lobdell.	Martin Friedenberg.
Joshua Lathrop.	C. Hastings.
Nathan M. Mann.	Isaac Post.
E. T. Aldrich.	

For vols. 4 & 5.

Preserved Allen.	Caleb Atwater.

Last half vol. 5.

J. R. Pitcher.	Geo. Thompson.
Josiah Brown.	John Shelp.
Dennis Sunderlin.	James Christie.
Alexander Patten.	J. Cannings Fuller.
A. M. Clark.	Carlos A. Stebbins.
B. Fairman.	James Shivers.
Duty S. Thompson.	Mathew M'Dowell.
Anson Arnold.	David Stickney, Jr.
Jas. A. Swartout.	Calvin Pomeroy.
George Hunter.	Aaron Sharpless.

Bennett & Pierce, to July, 1835.
John M. Goodwin, to No. 37, vol. 5.
Elijah Bent, to July, 1835.
Gen. S. Van Rensselaer, Jr. 2 copies vol. 4
David Wendell, $5,00.
Horace Heath, to June 1, 1836.
John Spicer, vol 6.
Abraham G. Hunt, first half vol. 5.

☞ The next List of Payments will be published on the 29th inst.

Turnep Seed.

FOR sale at the Rochester Seed Store, Turnep Seed of almost every variety.

Every farmer will do well to put in a good patch of turneps, as the past season has shown the necessity of having a good supply of this kind of fodder, to carry his stock advantageously through a long cold winter. REYNOLDS & BATEHAM.

Rochester, July 25, 1835.

Cattle.

I WILL sell, if applied for soon, or previous to 1st October next, from 20 to 30 good native cows, in calf to a prime *pure blooded, improved,* Short Horn Durham bull. Stock of the bull has been fully tested as being of the first quality, as I have now about 20 of his calves from the above mentioned cows. The calves of course will be half blooded, and from the specimens now in my possession, are worth three or four times the value of common cattle. The cows are in fine condition, and are good animals of the kind.

I will also sell 6 or 8 very fine half blood Durham Bull Calves, from 4 to 5 months old, and now about the size of common yearlings, having had no extraordinary keeping.

The prices of these animals, either the cows or calves, will be from 20 to 30 dollars, according to quality and condition.

Apply to me at Buffalo, or to J. H. Lathrop at White Haven, on Grand Island, where the cattle may be seen. L. F. ALLEN.

July 24, 1835. aug 1

The Meadow Lark.

Of this bird, Mr. Audubon says:—

"We are not far from the sandy sea-shores of the Jerseys—the full beauties of an early Spring are profusely spread around us; the glorious sun illumines the creation with a flood of golden light, as he yet lies beneath the deep; the industrious bee is yet asleep, as are the birds in bush and tree; the small waves break on the beach with a gentle murmur; the sky is so beautifully blue, that on seeing it, one fancies himself near heaven; the moon is about to disappear in the distant west; the limpid dew-drops hang on every leaf, bud and blossom, each tall blade of grass bending under the weight. Anxious to view Nature at her best, I lie waiting in pleasure for the next moment:—it has come, and all is life and energy; the bee, the bird, the quadruped, all nature awakes into life, and every being seems moving in the light of the Divine countenance. Fervently do I praise the God who has called me into existence, and devotedly do I pursue my avocations, carefully treading on the tender grass, until I reach a seat by nature's own hand prepared, when I pause, survey, admire, and essay to apprehend all—yes, *all* around me! Delightful days of my youth, when full of strength, health and gladness, I so often enjoyed the bliss of contemplating the beauties of Creation! they are gone, never to return; but memory fondly cherishes the thoughts which they called into being, and while life remains will their memory be pleasing."

The subsequent paragraph is still more sublime and elegant:—

"See the Lark that arrived last evening! fully refreshed, and with a bosom overflowing with love towards her who had led him thus far, he rises from his grassy couch, and on gently whirring pinions launches into the air, in the glad hope of finding the notes of his beloved fall on his ear. Females are usually tardy at this early season. I shall not pretend to tell you why, reader, but that is the fact, I have been fully convinced, since the very first feelings of their value was impressed on my mind. The male is still on the wing; his notes sound loud and clear, as he impatiently surveys the grassy plain beneath him. His beloved is not there. His heart almost fails him, and, disappointed, he rises towards the black walnut tree, under which, during many a summer's heat, the mowers have enjoyed both their repast and their midday rest. I now see him, not despondent, as you might suppose, but vexed and irritated. See how he spreads his tail, how often he raises his body, how he ejaculates his surprise, and loudly calls for her whom of all things he best loves. Ah! there comes the dear creature; her timorous, tender notes, announce her arrival. Her mate, her beloved, has felt the charm of her voice. His wings are spread, and buoyant with gladness, he flies to meet, to welcome her, anticipating all the bliss prepared for him. Would that I could interpret to you, reader, as I feel them, the many assurances of friendship, fidelity and love, that at this precious moment pass from the one to the other, as they place their bills together and chatter their mutual loves! the gentle chidings of the male for the sorrow her delay has caused him, and the sweet words she uses to calm his ardor. Alas! it were vain to attempt it. I have listened to the talk, it is true I have witnessed all their happiness; but I cannot describe it to you. You, reader, must watch them, as I have done, if you wish to understand their language. If not, I must try to give you a taste of what I would willingly impart, were I competent to the task, and proceed to relate what I have observed of their habits."

He then goes on to describe their habits, which occupies two full pages of his work, and is very interesting.

"Train up a Child."

Nothing is easier than to repeat a proverb, and nothing more difficult than carrying it into execution. We can all advise each other how to bring up children, but utterly fail in carrying our own precepts into practice. When we look into our police reports—in the list of accidents and offences—in the dire calamities and suicides which unhappily, too frequently occur in our large city,—we are convinced that there are many radical defects in precept and example—in our system and discipline—in our laws and their administration.

Sufferings of some kind or other in health, in mind, in fortune, seem to fall to the lot of every man, no matter how circumstanced or conditioned, and the ills of life appear to be providentially distributed among all classes—proving how artificial is all rank and distinction in the estimate of human woe.

We frequently see a rich man, who has accumulated wealth by honest industry, afflicted with extravagant and dissipated sons—or what is worse, an honorable and exemplary father cursed with a dishonest child, who tarnishes by his crimes, a name always respected, and brings down to the grave in sorrow, the gray hairs of a pure and upright life. This is really an affliction, because more or less, society at large suffers. It is hard to reform those who have grown up in vicious propensities; yet the vices of mature age should admonish us to guard the young shoots from equal blight and destruction. A rich man should bring up his son, as the poor man does, to work and labor for himself. *Early and active, and steady employment is the secret to bring up children well.* No matter at what occupation—no matter how laborious, as long as the *mind* is employed—as long as attention is directed to proper objects of business—bad examples and bad company will be avoided. Five or six years of a young man's time thus closely occupied, will confirm him in habits of industry; and his own resources of mind and body—his own industry and enterprise will advance him honorably and prosperously in life. A rich father should always help a child when he proves his ability and inclination to help himself and not sooner. We have no nobility, nor titled families, nor aristocratic distinctions; yet how frequently do we find an indulgent, rich father, who, from humble life, has raised himself in the world, indulging his son in extravagance and idle habits—giving him money to spend in gaiety and fashion—at the race course, the hotel, or the billiard room—under the delusion that he never will want, and that he must inherit an ample fortune. What is the result? Idleness begets vice, dissipation follows, and loss of health, of fortune, and character is the inevitable result. A rich man, instead of giving his son a few hundreds now and then for what are called his contingent expenses, and under the fallacious idea that he must make an appearance like a gentleman, should say to him, "for every thousand dollars which you earn by enterprise and industry I will add a thousand safely invested for you, to be used at that advanced period of life when you know the value of money, and are entitled to ease and comfort."—The very facility which young men have of obtaining money leads them into ruinous extravagance; and when from design or accident, their means are checked, they resort to crime to furnish them the sources of enjoyment.

Brandy and water, and segars—a fast trotting horse—a pocket book with bank notes, gaming, and late hours,—are the rocks on which are shipwrecked many bright hopes and alluring prospects—the fond anticipations of good parents, and the realization of anxiously desired blessings.—*N. Y. Star.*

Common School Improvement.

We find the annexed extract in the Livingston Register of last week, there stated to be from a citizen of Otsego county to a friend in Livingston county, and dated July 2d, 1835.

"Several years since, at my individual expense, I procured 24 volumes of small books, treating of the various branches of science, &c. well calculated, as I supposed, for the use of our schools.—This little collection I called my school library.—I loaned the books to the school masters and mistresses of the districts in my town, generally for a month at a time. The books were read and returned, and again loaned; and in this way visited all the then districts in town. I am frequently accosted by young men who are inclined to express their gratitude for the benefit derived, years ago, from this little collection of books, long since worn out with use and handling; and I do most seriously regret that their places have not been supplied with new and improved works."

This is an interesting exemplification of the nature and true wisdom of the statute of the last session of our legislature, relative to common school libraries. We trust that law will not prove a dead letter; but that the considerate inhabitants of our school districts will soon be seen moving in earnest in taking the preliminary steps necessary for laying the foundation of the libraries authorised. No tax is so cheap, so just, so beneficial, as that which is paid to secure the spread of intelligence, and the nourishment of healthy sentiment and virtuous principle. It is beyond computation better, in a mere pecuniary sense, and as a mere matter of loss and gain, in money, that the property-holders should pay for the wholesome instruction and discipline of the destitute children of their needy neighbors, than to pay the expense of pauperism, and all sorts of prisons, and all the costly apparatus of criminal jurisprudence. The following anecdote may serve to illustrate this doctrine, better than mere precept.

A writer in a southern paper thus describes the free schools of New England:

"The poorest boy in the free schools, feels as high and as proud as the sons of the richest.—'You do not mean,' said Gov. Barbour of Virginia, after visiting the superb schools in Boston, which he admired very much, 'that these schools are free?' 'Indeed I do,' said the school committee-man. 'You remember the boy that got the medal in the class we examined, and the one that lost it?—the first is the son of that wood sawyer there, (pointing to a man who was sawing wood in the street,) and the second is the son of John Quincy Adams, President of the United States.' The Virginian stared in astonishment at a spectacle like this, and no longer wondered at the prosperity of New England."—*Ont. Repository.*

The whole number of persons in the village of Batavia as taken by A. Van Cleve, Marshall for said town of Batavia is 1814—978 males and 836 females.

Mulberry Seed.

JUST received at the Rochester Seed Store, a quantity of new *White Italian Mulberry Seed*, gathered within the last three weeks.

As this is a good season of the year for sowing the seed, persons desirous of commencing the silk business, or increasing their present stock, will do well to obtain some of this seed, which we know is perfectly new. REYNOLDS & BATEHAM.

Rochester, July 25, 1835.

The Silk Culturist, & Farmer's MANUAL.

"THE object of this publication is to disseminate a thorough knowledge of the cultivation of the Mulberry Tree in all its varieties, the rearing of Silk Worms, the production of Cocoons, and the reeling of silk in the most approved method."

It will also contain interesting matter on Agricultural subjects generally.

Published monthly at Hartford, Conn., by the Hartford County Silk Society, at 50 cents per year, in advance. Subscriptions received at the Rochester Seed Store, by

july 25 REYNOLDS & BATEHAM.

A Valuable Farm for Sale.

ON the Ridge Road, south side, two miles from the canal, in the town of Murray, Orleans county, upwards of 200 acres, 130 highly cultivated, about 100 acres wheat now in the ground, besides oats, corn, potatoes, &c.—buildings large and convenient. This is desirable property, being situated on the best road in this state,—the soil varied, and every variety of the richest kind. The situation too is delightful. Price moderate—terms easy. Inquire on the premises of W. B. ILES.

july 11—frtf